

CHEF YPE'S MEDITERRANEAN INSPIRATIONS

The Mediterranean lifestyle, well known for healthier ingredients of vegetables, fruits, nuts, legumes, seeds and olive oil, are the inspiration for my newest seasonal selections. Eat Well, Be Well!

Ype Van Hest



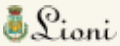
New! Lamb Merguez Shakshuka

ALL-DAY BREAKFAST & BRUNCH



VG *New!* WHIPPED GOAT CHEESE RICOTTA EGG WHITE OMELETTE

Basil, roasted tomatoes, folded in egg white omelette, balsamic glaze, blood orange citrus salad, naan and za'atar. 14.99



VG *New!* BURRATA SHAKSHUKA

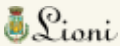
Local burrata, hot honey, roasted butternut squash, peppers, mint, cilantro, roasted pepper tomato sauce, cage-free Amish eggs over easy, crunchy chickpeas, pomegranate, naan and za'atar. 16.99



***New!* LAMB MERGUEZ SHAKSHUKA**

Local meat crafters spicy lamb merguez sausage, mint, cilantro, roasted pepper tomato sauce, cage-free Amish eggs over easy, crunchy chickpeas, pomegranate, naan and za'atar. 16.99

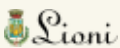
APPETIZER



VG *New!* LOCAL BURRATA BRUSCHETTA

Creamy mozzarella, tomatoes, pesto, balsamic, hot honey drizzle, sunflower seeds, toasted sourdough. 12.99

SANDWICHES



VG *New!* TOMATO BURRATA SANDWICH

Creamy mozzarella, tomatoes, romaine, basil-pine nut pesto, balsamic drizzle, roasted red pepper, ciabatta. 16.99

VG *New!* CRAB CAKE SANDWICH

Giant super lump crab cake, house-made kewpie tartar sauce, arugula, crispy fries and coleslaw. 19.99

SPECIALTY BEVERAGES



***New!* CARROT GINGER TURMERIC** 10oz. - 5.49

WATERMELON-CUCUMBER-MINT LEMONADE 5.99



***New!* SEASONAL SHAKE**

Ask your server for seasonal flavor. 9.99

Healthier Flexitarian Options

♥ Lower in Fat & Cholesterol VG Vegetarian 🌱 Plant-Based (Vegan) GF Gluten-Free

We use common equipment for food products. We cannot guarantee that any item sold will be free from traces of allergens. Our kitchen is not a gluten-free environment.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 10/23-CH-Seasonal Lunch

CHEF YPE'S FLEXITARIAN SELECTIONS

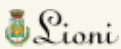
Crafted by Chef Ype, these fresh + local dishes use the highest-quality, locally sourced ingredients currently in season.

EAT WELL
BE WELL



New! Lamb Meatballs Pappardelle

APPETIZER



VG *New!* LOCAL BURRATA BRUSCHETTA

Creamy mozzarella, tomatoes, pesto, balsamic, hot honey drizzle, sunflower seeds, toasted sourdough. 12.99

ENTRÉES



***New!* LAMB MERGUEZ SHAKSHUKA**

Local meat crafters spicy lamb merguez sausage, mint, cilantro, roasted pepper tomato sauce, cage-free Amish eggs over easy, crunchy chickpeas, pomegranate, naan and za'atar. 16.99



***New!* GIANT SUPER LUMP CRAB CAKE & MASHED POTATOES**

Super lump crabmeat, MD bay-seasoned crispy onion straws, dill mashed Yukon Gold potatoes, creamy tarragon roasted corn sauce, grilled tomatoes, asparagus, pistachios. 26.99

- Extra crab cake - add 9.99

It's Back!* CHIPOTLE SALMON & SHRIMP

Mashed Yukon Gold potatoes, roasted corn, leeks, tomatoes, lemon-butter sauce, asparagus. 25.99



***New!* LAMB MEATBALLS PAPPARDELLE**

Lamb meatballs and merguez sausage, roasted butternut squash, mushrooms, za'atar, creamy goat cheese ricotta and roasted pepper sauce, mint, feta, 18.99

DESSERTS

***It's Back!* WILD BERRY PIE FOR TWO**

Handmade and baked daily, salted caramel drizzle, served a la mode. 11.99
- Limited availability



***New!* SEASONAL SHAKE**

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CHEF YPE'S WEEKEND BRUNCH SPECIALS

Saturday & Sunday until 4:00pm



New! Quinoa Farro Breakfast Bowl

WEEKEND BRUNCH CLASSICS

It's Back! BAY BENEDICT*

Giant super lump crab cake, English muffin, baby spinach, diced tomatoes, roasted corn, basil, cage-free Amish eggs over-easy, hollandaise, Old Bay, fresh strawberries and fruit. 20.99

OAT MILK PROTEIN PANCAKES

40 grams of protein! Blueberries, pistachios, almond coconut whipped cream, powdered sugar, agave. 15.49

It's Back! APPLE PIE STUFFED FRENCH TOAST

Cinnamon sugar-crust, layered vanilla crème, roasted apples, pomegranate, salted caramel drizzle. 16.99

- With cage-free Amish eggs any style and choice of meat* - 18.99

SHRIMP & GRITS

Sustainable shrimp, tasso ham, Logan's andouille, tomatoes, scallions in a Louisiana-style sauce, cheesy grits and crispy onion straws. 18.99



 *It's Back!* Apple Pie Stuffed French Toast

MEDITERRANEAN BRUNCH

Mediterranean inspired creations by Chef Ype.

New! WHIPPED GOAT CHEESE RICOTTA EGG WHITE OMELETTE

Basil, roasted tomatoes, folded in egg white omelette, balsamic glaze, blood orange citrus salad, naan and za'atar. 14.99

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New! QUINOA FARRO BREAKFAST BOWL

Cage-free Amish eggs any style, maple chicken sausage, quinoa, farro, watermelon radish, roasted tomatoes, kalamata olives, feta, basil, lemon pesto sauce, naan and za'atar. 16.99

More Brunch & Breakfast Items in Our Full Menu

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